



PISTACHIO MADELEINE

👤 Intermediate level

Single serve pistachio madeleine

MADELEINE BATTER

INGREDIENTS

sugar
eggs
all-purpose flour
VIGOR BAKING
sunflower seed oil
unsalted butter 82% fat
grated lemon zest

PREPARATION

100g Whip sugar with eggs .
130g Incorporate flour ,VIGOR BAKING and the lemon zest.
115g Incorporate well the butter and oil.
5g Keep in the fridge overnight.
120g Mix well before pouring in the pastry bag.
30g Pipe into the buttered madeleine mold and bake at 170°C until golden color.
4g

PISTACHIO CREAM

INGREDIENTS

CHOCOCREAM PASTICCERA
JOYPASTE PISTACCHIO PURA

PREPARATION

50g Mix together the two products
25g

Final composition

Once the madeleines are cold, fill them in the back with the pistachio cream.

Dipp the back of the madeleine in the NOBEL PISTACCHIO and put them back in the mold.

Place them in the refrigerator for a few minutes.

Remove them and decorate with DAISY DOBLA.